

# Roasted Poblano Five Bean Chili with Baked Tostito Scoops

**Makes:** 50 servings

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Ingredients	Weight	Measure
Extra virgin olive oil		1 cup
Fresh onion, chopped	1 lb 5 oz	4 1/8 cup
Fresh Recaito, Roughly Chopped		4 1/8 cup
Fresh cilantro, roughly chopped		4 1/8 cup
Poblano Pepper, Roasted, Chopped		2 cup
Jennio Pre-Cooked Commodity Ground Turkey	3 lb 2 oz	
Kidney Beans, reconstituted from dry without salt		4 1/8 cup
Pinto Beans, reconstituted from dry without salt		4 1/8 cup
Pink Beans, reconstituted from dry without salt		4 1/8 cup
Black Beans, reconstituted from dry without salt		



Red Beans, reconstituted from dry without salt		4 1/8 cup
Corn, frozen	1 lb 8 oz	4 1/8 cup
USDA Commodity Low Sodium Diced Tomatoes		3 #10 cans
Mrs. Dash		3/4 cup
Baked Tostitos		3 #1 bag

## Directions

1. Sanitize food prep area.
2. Wash Poblano Peppers ( Note: 1 poblano pepper equals approximately 1/2 cup chopped).
3. Measure out extra virgin olive oil.
4. Wash hands and put on food service gloves.
5. Lightly rub poblano peppers with olive oil with gloved hand. Place on baking sheet in preheated oven at 375 degrees F for approximately 15 minutes until peppers are slightly charred, or if available, broil peppers for 15 minutes, turning every 4 minutes. Cover with plastic wrap and set aside.
6. Place remaining extra virgin olive oil in a saucepan under medium high heat. Add chopped onion and saute for approximately 5 minutes. Add precooked ground turkey and cook for 5 minutes.
7. Cut off tops of roasted poblano peppers. Cut in half and discard seeds. Chop into small pieces.
8. Lower heat on saucepan. Add chopped cilantro, chopped recaito and chopped poblano peppers. Saute approximately another five minutes, stirring occasionally.
9. Measure low sodium diced tomatoes. Puree half of the tomatoes in a food processor. Set aside.
10. Add kidney beans, red beans, pink beans, black beans, pinto beans and corn to saucepan. Stir. Add pureed and diced low sodium tomatoes. Stir in Mrs. Dash. Cook under low heat for one hour.
11. Ensure temperature is a minimum of 165 degrees F prior to service. Transfer into 4" half hotel pans for service (n/a for 6 servings). Hold in warmer at a minimum internal

temperature of 140 degrees F prior to service.

12. Serve with a six ounce ladle and a side of 13 baked tostitos.